DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	GALLEY	26	0	Yes
A FEW DEBRI	N OF THE PREVIOUSLY CLEANED, LARGE STAINLESS STEEL BOWLS IN THE RIS.	E LOWER ST	ORAGE CABI	NET WERE SOILED WITH FOOD
Respo	onse: Captain and Chef will increase supervision of galley staff to ensure that utens	sils stored as	clean are in fa	ct clean.
2	GALLEY	36	0	No
THE T	TWO LIGHT BULBS DIRECTLY ABOVE THE RANGE TOP WERE NOT SHIELDE	D OR SHAT	ΓER-RESISTA	NT.
3	GALLEY	26	0	Yes
FOOD	DEBRIS WAS NOTED ON A PREVIOUSLY CLEANED FOOD STRAINER HANG	SING ON THE	E CLEAN UTE	NSIL STORAGE RACK.
Respo	onse: Captain and Chef will increase supervision of galley staff to ensure that utens	sils stored as	clean are in fa	ct clean.
4	GALLEY	27	1	No
THE D	DOOR GASKETS ON THE 2-DOOR REACH-IN FREEZER UNIT WERE HEAVILY	SOILED WIT	TH MOLD AND	DIRT RESIDUE.
5	GALLEY	18	0	Yes
	RTON FILLED WITH RAW SHELL EGGS WAS STORED ON A SHELF IN THE CE FAINERS OF JUICE, COOKED PEPPERS, AND RAW VEGETABLES.	ENTER REAC	CH-IN REFRIG	SERATOR DIRECTLY ABOVE
Respo	onse: All vessel personnel who participate in loading stores have been trained in co	orrect stowag	e of potentially	hazardous items.
6	GALLEY	12	0	Yes
WATE	P OF ICE WATER WAS NOTED ON A SHELF NEAR THE DISHWASH SINK. BES ER INSIDE. IT APPEARED THAT SOME OF THE GALLEY STAFF WERE DRINKI ENT TO QUESTION.			
Respo	onse: All vessel personnel have been retrained in company policy that states that no	o personnel	may eat or drir	nk in the galley.
7	GALLEY	14	0	No
THE C	CHEF WAS WEARING A DECORATIVE RING ON ONE FINGER AND A WRISTW	ATCH WHIL	E PREPARINO	G FOOD.
8	GALLEY	28	0	No
TWO	DISHWARE RACKS WERE STORED ON THEIR SIDES ON THE DECK BESIDE	THE DISHW	ASHING MAC	HINE.
9	GALLEY	33	1	No
WALL	PAPER WAS PEELING FROM THE BULKHEAD AT THE REACH-IN FREEZER,	MAKING TH	E BULKHEAD	DIFFICULT TO CLEAN.
10	GALLEY	27	1	No
	RAL FOOD/DRINK SERVING TRAYS WERE FOUND SOILED WITH FOOD AND LIGERATOR.	DRINK RES	IDUE ON TOF	OF THE END REACH-IN
11	GALLEY 26 0 Yes			
ONE F	PREVIOUSLY CLEANED WIRE WHISK WAS FOUND SOILED WITH FOOD DEBI	RIS AND HA	NGING ON TH	HE UTENSIL RACK AS CLEAN.
Respo	onse: Captain and Chef will increase supervision of the galley staff to ensure that ut	tensils stored	d as clean are	in fact clean.
12	DRY STORES	19	0	No
SEVE	RAL SMALL BEER KEGS WERE STORED ON THE DECK.			
13	DRY STORES	33	1	No
	RIETY OF NON-FOOD ITEMS AND BINS WERE STORED ON THE DECK BENEA CCESS FOR CLEANING.	ATH STORA	GE SHELVES,	MAKING THE DECK DIFFICULT
14	DECK 2 DAIRY/PRODUCE REFRIGERATOR	18	0	Yes
	RAL FLATS OF RAW, SHELL EGGS WERE STORED DIRECTLY BESIDE CONT TAINERS OF YOGURT.	AINERS OF	RAW EGGPL	ANT AND ON TOP OF
Respo	onse: All vessel personnel who participate in the loading of stores have been trained	d in correct s	towage of pote	entially hazardous items.
15	DECK 2 DAIRY/PRODUCE REFRIGERATOR	36	0	No
THE L	IGHT BULB INSIDE THE REFRIGERATOR WAS NOT SHIELDED OR SHATTER	-RESISTAN	Γ.	
16	BAR	36	0	No
T	ICUT INCIDE THE UNDERCOUNTED TWO DOOD DEACH IN DEEDICEDATOR	MAC NOT	אוורו סבס סם	CHATTED DECICEANT

DETAILS OF INSPECTION VIOLATIONS									
NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION				
17	BAR	26	0	Yes					
TWO	PREVIOUSLY CLEANED GLASSES WERE FOUND SOILED WITH DRINK RESIDU	E ON THE	BACK BAR C	CLEAN STORAG	GE SHELF.				
Response: Captain and Chef will increase supervision of galley staff to ensure that serving items stored as clean are in fact clean.									
18	INTEGRATED PEST MANAGEMENT (IPM)	40	0	No					
THE WRITTEN IPM PLAN STILL LACKS INFORMATION ON WHEN INSPECTIONS SHOULD TAKE PLACE AND BY WHOM, WHO INSPECTS PROVISIONS, AND THERE IS NO TRAINING DOCUMENTED FOR THOSE RESPONSIBLE FOR EITHER INSPECTIONS OR PESTICIDE APPLICATION IF REQUIRED.									
19	MEDICAL - REPORTING	01	4	Yes					
	SHIP DID NOT MAKE THE REQUIRED 24-HOUR PRIOR TO ARRIVAL REPORT OF OWING THE PORTS VISITED IN CANADA.	GASTRO	INTESTINAL I	LLNESS FOR 1	THE U.S. PORT				
Respo	onse: The Captain has been educated by CDC on reporting procedure, and will be ma	king the a	ppropriate rep	orts in the future) .				
20	POTABLE WATER - DISTRIBUTION 05 5 Yes								
THE N	POTABLE WATER DISTRIBUTION SYSTEM CHLORINATION ANALYZER REGISTE MANUAL TEST MEASURE WAS 1.77 PPM. ON A REPEAT TEST THE ANALYZER EASURED 1.29 PPM AND THE INSPECTOR'S MANUAL KIT MEASURED 1.36 PPM	READING			,	:			
Respo	onse: The engineer in charge has been retrained on correct calibration procedure.								
21	POTABLE WATER	06	2	No					
	MICROBIOLOGICAL REPORTS FROM THE PORTS WHERE THE SHIP BUNKERS ATION FROM THE SEPTEMBER 2003 INSPECTION.	POTABLE	WATER WER	RE FROM 2002.	THIS IS A REPEAT	-			
22	POTABLE WATER	06	2	No					
	SHIP DOES NOT COLLECT 4 RANDOM SAMPLES FROM THE POTABLE WATER I YSIS EACH MONTH. THIS IS A REPEAT ITEM FROM THE SEPTEMBER 2003 INS			I FOR MICROE	BIOLOGICAL				
23	POTABLE WATER	06	2	No					
	E WAS NO BACK-UP CHLORINATION PUMP INSTALLED ON THE DISTRIBUTION E PRIMARY PUMP FAILS.	I SYSTEM	NOTUA HTIW I	MATIC SWITCH	IOVER CAPABILITY				
24	POTABLE WATER	80	0	No					
	CABIN TOILETS ARE CONNECTED TO THE POTABLE WATER DISTRIBUTION SY CE INSTALLED ON THE SUPPLY LINES.	STEM, BU	JT THERE IS I	NO BACKFLOW	/ PREVENTION				
25	POTABLE WATER	06	2	No					
	DAILY CALIBRATION OF THE HALOGEN ANALYZER RECORDING CHARTS FOR EM WAS NOT RECORDED IN A LOG OR ON THE CHARTS FROM MARCH AND A			DISTRIBUTION	CHLORINATION				
26	COMMENT - CORRECTIVE ACTION	*	0	No					
N DE	VELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CF	RITICAL-IT	EM DEFICIEN	ICIES (DESIGN	IATED WITH YES IN				

CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .